



**Food Safety and Inspection Service  
United States Department of Agriculture  
Washington, D.C. 20250-3700**

**Recall Release  
FSIS-RC-023-2003**

**CLASS I RECALL  
HEALTH RISK: HIGH**

Congressional and Public Affairs  
(202) 720-9113; FAX: (202) 690-0460  
Liz Lapping

## **Illinois Firm Recalls Chicken Salad For Possible *Listeria* Contamination**

WASHINGTON, May 5, 2003– Blue Ridge Farms, Inc., a Park Forest, Ill., firm, is voluntarily recalling approximately 400 pounds of ready-to-eat chicken salad that may be contaminated with *Listeria monocytogenes*, the U.S. Department of Agriculture's Food Safety and Inspection Service announced today.

The products subject to recall are 5-lb. tubs of "Blue Ridge Farms Made Fresh Daily Cajun Chicken Salad," packed in individual cartons. Each tub and carton label has a bar code of "38419096130" and is marked "USE BY 05/28/03." Each carton and tub also bears the establishment code "P-21279" inside the USDA seal of inspection.

The chicken salad was produced on April 29 and distributed to retail stores in Alabama, Colorado, Illinois, Minnesota and Texas.

"Because of the potential for foodborne illness, we want consumers to be aware of the recall," said Dr. Garry L. McKee, FSIS administrator. "Consumers should check their refrigerators for the recalled product and return it to the point of purchase."

The problem was discovered through routine FSIS microbiological testing.

Consumption of food contaminated with *Listeria monocytogenes* can cause listeriosis, an uncommon but potentially fatal disease. Healthy people rarely contract listeriosis. Listeriosis can cause high fever, severe headache, neck stiffness and nausea. Listeriosis can also cause miscarriages and stillbirths, as well as serious and sometimes fatal infections in those with weak immune systems – infants, the frail or elderly and persons with chronic disease, HIV infection or in chemotherapy.

FSIS has received no reports of illnesses associated with

### **LISTERIA PRECAUTIONS**

**USDA Meat and Poultry  
Hotline  
1-800-535-4555 or visit  
[www.fsis.usda.gov](http://www.fsis.usda.gov)**

**People at risk for listeriosis  
and their family members or  
individuals preparing food  
for them should:**

Reheat until steaming hot the following types of ready-to-eat foods: hot dogs, luncheon meats, cold cuts, fermented and dry sausage, and other deli-style meat and poultry products. Thoroughly reheating food can help kill any bacteria that might be present. If you cannot reheat these foods, do not eat them.

Wash hands with hot, soapy water after handling these types of ready-to-eat foods. (Wash for at least 20 seconds.) Also wash cutting boards, dishes, and utensils. Thorough washing helps eliminate any bacteria that might get on your hands or other surfaces from food before it is reheated.

Do not eat soft cheeses such as feta, Brie, Camembert, blue-veined or Mexican-style

consumption of this product. Anyone concerned about an illness should contact a physician.

Media with questions about the recall may contact Richard Siegel, chief operating officer, at 708-748-4405. Consumers with questions about the recall may contact David Monk, vice president of sales, at 708-748-4405.

Consumers with food safety questions can phone the toll-free USDA Meat and Poultry Hotline at 1-800-535-4555. The hotline is available in English and Spanish and can be reached from 10 a.m. to 4 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day.

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cheese. You can eat hard cheeses, processed cheeses, cream cheese, cottage cheese, and yogurt.

Do not drink raw, unpasteurized milk or eat foods made from it, such as unpasteurized cheese.

Observe all expiration dates for perishable items that are precooked or ready-to-eat.

#### USDA RECALL CLASSIFICATIONS

**Class I** This is a health hazard situation where there is a reasonable probability that the use of the product will cause serious, adverse health consequences or death.

**Class II** This is a health hazard situation where there is a remote probability of adverse health consequences from the use of the product.

**Class III** This is a situation where the use of the product will not cause adverse health consequences.

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#### For Further Information, Contact:

- **Consumers:** Meat and Poultry Hotline, 1-800-535-4555 (voice); 1-800-256-7072 (TTY)
- **Media:** (202) 720-9113

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